

YIELD: 6 SERVINGS

Slow Cooker Mississippi Pot Roast & Video

The best tender and flavorful slow cooker roast ever!

PREP TIME

10 minutes

COOK TIME

8 hours

TOTAL TIME

8 hours 10 minutes

Ingredients

- 3 lb chuck roast
- [2 tbsp olive oil](#)
- salt & pepper to taste
- [1 packet ranch dressing mix](#)
- [1 packet Au Jus mix](#)
- ½ cup salted butter 1 stick
- [8 Pepperoncini peppers](#)



Instructions

1. Heat up a large non-stick pan on high.
2. Add oil to hot skillet.
3. You want it really hot here to brown or "sear" the beef quickly.
4. Take a paper towel and make sure you dry both sides of the pot roast.
5. Season with a little bit of pepper.
6. Once the skillet is nice and hot, add the roast.
7. Allow the roast to cook for about 2-3 minutes until it is golden brown.
8. Using tongs, flip the meat over and sear the other side of the roast for another 2-3 minutes.
9. Transfer meat to slow cooker.
10. Sprinkle packets of dry ranch dressing and Au Jus over pot roast.
11. Top with a stick of butter then place peppers on and around roast.
12. Cover and cook on low for 8 hours.
13. Take two forks and start shredding the meat.
14. Discard any big fatty pieces.
15. Serve over [mashed potatoes](#) or rice.

Notes

Don't be scared about the stick of butter. this roast makes its own amazing gravy, so serve it over my **favorite mashed potatoes**. With just a few simple ingredients, you will find it to be so easy and mouthwatering and the best pot roast ever!

Nutrition Information

Yield 6

Serving Size 1

Amount Per Serving

Calories 377

Total Fat 27g

Saturated Fat 5g

Trans Fat 0g

Cholesterol 80mg

Sodium 510mg

Carbohydrates 2g

Fiber 0g

Sugar 0g

Protein 30g



How much did you LOVE this recipe?

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CUISINE: American / **CATEGORY:** Slow Cooker

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